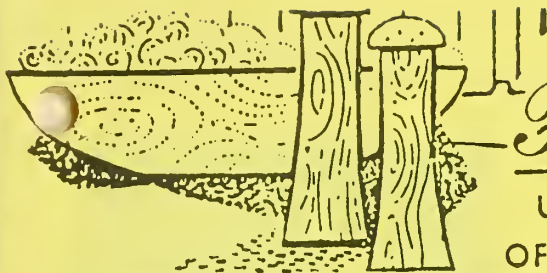


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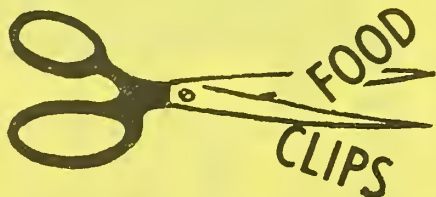
Food and Home Notes

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When broiling lamb outdoors choose thick chops or patties. Chops should be at least $1\frac{1}{2}$ inches thick and patties at least $\frac{3}{4}$ inch thick, according to U.S. Department of Agriculture home economists.

* *

When braising or simmering lamb, keep the temperature of the cooking liquid just below boiling for maximum tenderness.

* *

To prevent the outside of a thick cut of lamb from charring before the inside cooks, place the meat farther from the heat source than you would a thinner cut. Cook it longer.

* *

When roasting lamb, check a timetable for approximate roasting time. If there is any reason to doubt your oven's accuracy, check its temperature with a good oven thermometer. A faulty oven may either brown your roast too quickly, or undercook it, according to U.S. Department of Agriculture home economists.

* *

FOOD TRENDS

ON BUTTER CONSUMPTION

If you think you're seeing more margarine on the table these days, you're right...butter production is on the downtrend, according to the U.S. Department of Agriculture. We're using more margarine and less butter these days.

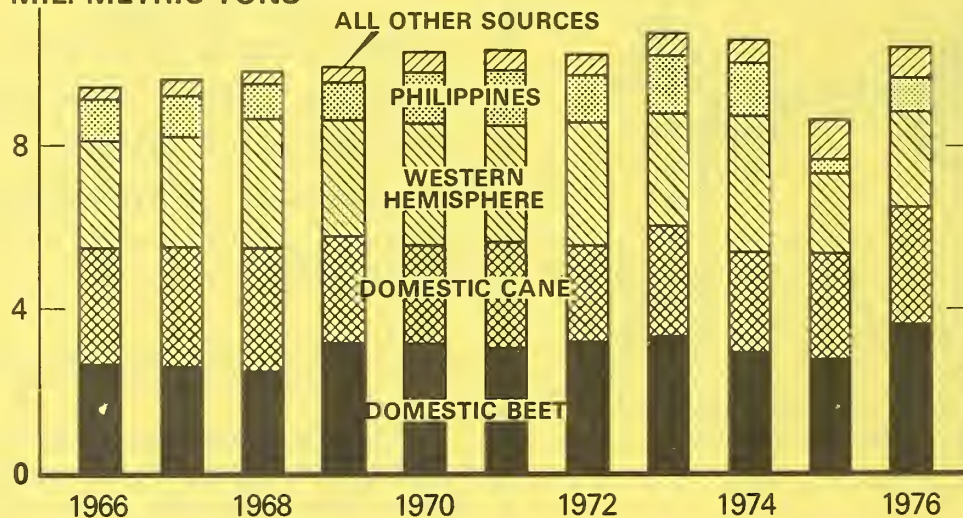
In 1975, only 980.5 million pounds of butter were produced--405.9 million below that of 1950. The number of plants making butter has also decreased. In 1975 they numbered 366 which is 2,693 below the 1950 figures. Of course, some of the smaller plants consolidated into larger operations... and, some of the small plants went out of business which accounts for the drastic change in butter-producing operations.

Per capita consumption of butter in 1975 dropped to 4.8 lbs. which actually was less than half the 1950 figure of 10.7 pounds per person. Margarine consumption--on the other hand--was increasing and reached 11.2 pounds per person in 1975. The retail price of butter averaged 2.5 times that of margarine... which was a major factor in the decline of butter in the marketplace.

AGRICULTURAL CHARTS

SOURCES OF SUGAR USED IN THE UNITED STATES

MIL. METRIC TONS*



*RAW VALUE.

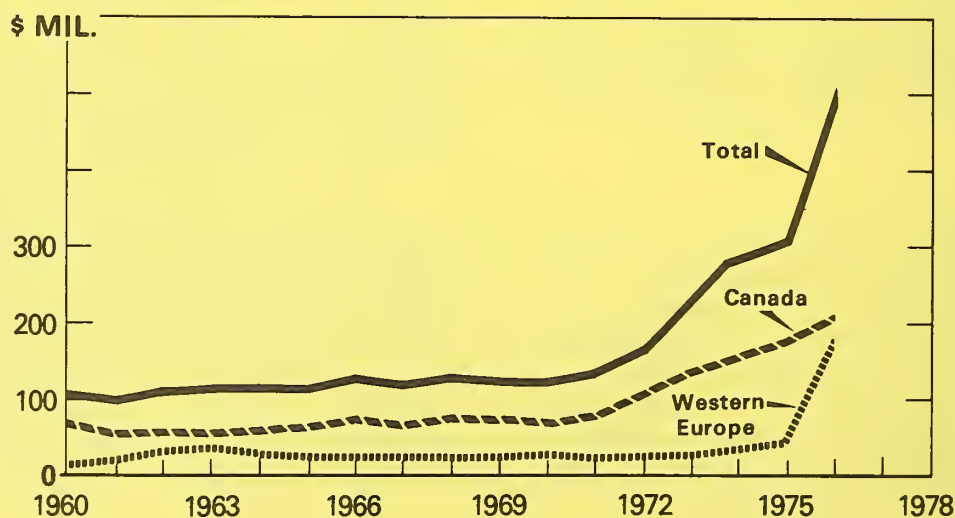
USDA

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U.S. VEGETABLE EXPORTS*

By Destination

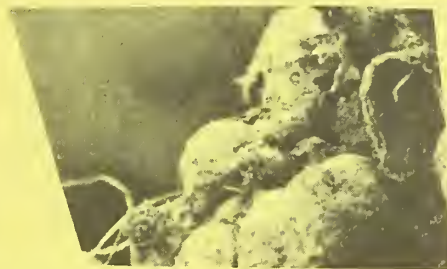
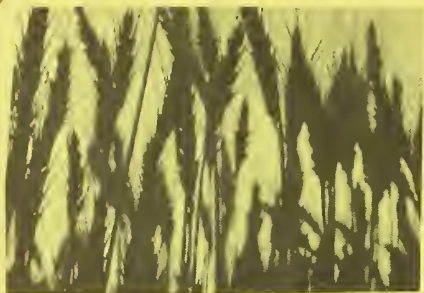
\$ MIL.



* EXCLUDES MELONS, DRIED BEANS, AND DRIED PEAS.

USDA

NEG. FAS 2403-76 (9)



CORN HUSKS AND SUCH ----FOR POTENTIAL "SWEETS"

What does a corn husk, wheat straw, and peanut hull have in common? A sweet alcohol called xylitol is their common-ground and may be made from these products which contain 15 to 20% of xylose sugar, according to U.S. Department of Agricultural research chemists.

Xylitol is under international study now for dental and health protection. According to Finnish scientists, xylitol does not cause tooth decay and does not require insulin in metabolism. The sugar alcohol equals sucrose, or cane and beet sugar in sweetness and caloric or energy value. Actually it is made from xylose, which is extracted from wood and farm crop residues.

A new technique called "gas liquid chromatography" is being used by Agricultural Research Scientists who are working on these unused hulls, straws, and stalks of farm crops. Agriculture residues comprise about 50% of the materials grown annually on the farm--so converting them to useful products could help consumers and farmers.

According to the current research at the ARS center in Peoria, Ill., corn stalks and leaves are 19%--and husks about 30% xylose. Wheat straw and peanut hulls contain 15 to 17% and soybean stalks and flex straw 11 to 13% of xylose. The potential for these residue products is promising for a virtually undiscovered income for farmers....and of benefit to consumers.

IN THE GARDEN

--- TRANSPLANT NOW

Plants too crowded--no room to grow? Or do they get too much or too little shade? The fall is one of the best times to correct problem growing situations by transplanting. For deciduous trees and shrubs, the time to make the move is after they have become dormant and their leaves have changed color and fallen, say horticulturalists at the U.S. Department of Agriculture. USDA horticulturalists also say to transplant before the ground is frozen--while it's still workable. Hardy plants which can usually be successfully moved will be able to stand the extremes of winter's cold and summer's heat and drought.

Evergreens can be transplanted earlier in the fall and later in the spring than deciduous plants. They may be moved from early September to June if the weather is not too severe. But in the transplanting, it is important to make sure that the root ball is kept moist while out of the ground. Be sure that the planting hole is wide and deep enough: for balled plants, dig the hole twice the width of the root ball and set the plant a little higher than its original level. Cut the exposed burlap away from the plant carefully. If the ball is covered with plastic, this too must be removed or cut away.

Fill the hole about three-fourths full of soil before watering, then add the rest of the soil. Some notes on watering: even in the winter, evergreens retain their leaves and continue to lose water; therefore, they should be watered during dry winter periods when the soil is not frozen. Deciduous plants on the other hand, do not need winter watering because they are dormant and don't lose moisture. In any season, the amount of water needed is the amount the soil can absorb. Stop watering when the water no longer seeps rapidly into the soil.

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